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ABSTRACT

5 There are provided high quality pectins obtained by
extraction from root vegetables, a process for their
production, acidic protein foods that are stable in an
acidic pH range above the isoelectric point of their
proteins and are obtained using the pectins, and a
process for their production. By adding an emulsifier
10 during extraction of pectins from root vegetables for
insolubilization of the starch impurities for their
separation and removal, it is possible to produce highly
pure pectins, which may be used to obtain acidic protein
foods of satisfactory quality.

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